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## Lowry or Pride of Virginia A Popular Red Apple

LOWRY OR PRIDE OF VIRGINIA: Origin in Virginia, and has brought famous prices on our market. Medium to small, dark red and slightly speckled, subacid and pleasant flavor.

VIRGINIA. Sold at \$5.00 per bushel box last year.—H. M. Magie, in October number of Western Fruit Grower.

VIRGINIA. We think Lowry one of the popular red apples, and we are experimenting on the storing qualities particularly. The apple keeps firm and hard into the latter part of July, it is sweet.—C. E. Sydnor & Co.

VIRGINIA. Your letter reached us just after I had eaten two Lowry's grown in this section. These Lowry's were firm, skin clear, no scalding, shrinking or specks, meat crisp and juicy, flavor just on line between a sweet and an acid apple.

The Lowry's sold for a higher price than any other apple grown in the valley last year. The six year old trees that fruited in 1910 are today well set with fruit spurs and show no sign of winter killing.

In my opinion the reputation of the Lowry is established as a dessert apple of high grade.—Shenandoah Valley Apple Lands Co.

VIRGINIA. The Lowry, or Dixie apple, we have this to say of it: It ranks with the very best winter apples, as a bearer and keeper and its beauty surpasses the most of them. The quality we think the very best, it is firm and melts in one's mouth. Very juicy, subacid, a fine cooker and tastes like a pine apple when cooked, requiring no sugar.

The tree is a stong grower but does not put out excessive wood spurs, though should it fruit will bear annually. The apple grows singly on the fruit spur, not inclined to bunch; deep red in color and slightly inclined to be flat shaped, but very beautiful.

We are planting every Lowry, of it, at present, we have over 2000 planted including those we have bearing.—Rose Cliff Fruit Farm.

The Lowry is my choice of apples from these standpoints: Quality, flavor, size, shape. I consider it the best apple grown in the east for both dessert and cooking purposes.

It is the most wonderful apple we have ever grown. The trees are sturdy and vigorous in the nursery row. They are short growers in planting, they respond readily to the modern method of heading and pruning, and are naturally an upright grower with the fruit wood as strong as hickory. In fact I have never seen a Lowry tree broke down under the weight of fruit. The fruit hangs single on the limbs, and my seven-year-old Lowries this year were fruited within three feet of the ground.

As the Lowry is not universally known, I am going to describe it for you: A semi-obleng apple with a long stem and shallow calyx cup, a yellow body, heavily striped with a deep red, which, when the apple is fully ripened, is the color of port wine and entirely covers the apple from stem to calyx; the skin is clear and very thin, covered with small salmon spots, and the flesh is white, crisp and juicy. It holds its shape and flavor and full lusciousness for eight months after it is picked and packed. The flavor is a sub-acid with a good aroma and experts who have eaten the Lowry for the first time pronounce it as "an apple that satisfies."

It is an all-around family apple, bakes well and cooks in other ways, with little waste and retains its flavor. For a person who cannot stand an acid apple and who does not like a sweet one, the Lowry fills the bill exactly. Of course from the grower's standpoint the wonderful keeping quality of the Lowry makes it profitable. I kept one in the drawer of my desk in a heated office for four months, and at the end it was not shriveled, and had not lost its flavor.—Western Fruit Grower.

